

LIQUEURS

TYPES

- Fruit Base: e.g. Cointreau, Grand Marnier
- Chocolate/Coffee Base: e.g. Tia Maria, Kahlua
- Herb/Spice Base: e.g. Benedictine, Green Chartreuse
- Cream Base: e.g. Bailey's

METHODS

- Steeping in alcohol
- Use of flavourings
- High alcohol kits
- Wine-based with addition of spirit
- Blending

Suitability of Methods

	Fruit	Choc/ Coffee	Herb/ Spice	Cream
Steeping in Alcohol	✓	✓	✓	
Can lead to being a bit spirty				
Use of Flavourings	✓	✓	✓	
May lack body				
High Alcohol Kits	✓	✓		✓
Can't get more than about 20% alcohol				
Wine-based	✓			
Difficult to get alcohol level up enough and sufficient flavour				
Blending		✓		✓

Spirits: Vodka (neutral) or Polish spirit.
Gin, Whisky, Rum or Brandy may
be used for specific types

Considerations for a good liqueur

- General – balance between flavour, sweetness and alcohol. Complex without synthetic overtones
- Fruit-based are least difficult – can use acidity to balance sweetness
- Chocolate/Coffee – flavours are more subtle
- Herb/Spice – most difficult to produce complex balanced liqueur due to high alcohol required
- Cream – homogeneity is a challenge

Alcohol Content/Gravity

	Alcohol	SG
Apricot Brandy	24-29	1.070
Crème de Cassis	26	1.172
Cherry Brandy	24	1.08-1.10
Cointreau	40	1.044
Grand Marnier	38.3	1.036
Sloe Gin	27	1.06-1.08
Crème de Menthe	27	1.118
Benedictine	41.4	1.060
Green Chartreuse	54.8	1.000
Drambuie	40	1.079
Baileys	15	
Kahlua	26.6	1.147
Tia Maria	31.4	1.087
Crème de Cacao	25-27	1.135-1.155
Parfait Amour	29	1.125

RECIPES

Sloe Gin

Ingredients

1lb Sloes; 1 bottle Gin; 9 oz sugar; 1 tsp Glycerine

Method

Wash sloes, and prick each of them with a needle several times. Place in a sealed container and cover with sugar, gin and glycerol. Shake at regular intervals. Once the liqueur has achieved a deep red colour, remove the sloes and leave to mature.

Factors

The fruit must be really ripe. Wait for a frost if you can. Otherwise there is too much acid. It is best to use fresh fruit as freezing will introduce extra water. You should leave the sloes in for at least 6-8 weeks. Some people advocate 3 months, other 6 months. If left for a long time you will introduce almond flavours. This nearly always benefits from lengthy maturing – at least a year if possible.

Apricot Brandy:

300 ml strong flavoured apricot wine; 300 ml 40% vodka; 80ml brandy; 4 oz sugar; ½ bottle apricot brandy flavouring.

Just blend the ingredients, leave to mature for about 6 weeks. Check the gravity and taste and add a little more sugar if necessary.

Parfait Amour:

40% Vodka (680ml); Sugar (16 oz); Coriander seeds (7gm); Lemon Peel (6 gm); Orange Peel (5 gm); Anise seed (3gm); Rose petals (1 gm); Glycerine (1 tbsp).

Macerate the botanicals in the vodka for 4-5 days. Strain. Add the sugar and glycerine and shake until dissolved. This pale purple, sweet and scented liqueur needs 4-6 weeks to mellow.

Crème de Cacao

37.5% vodka (700 ml); Sugar (16 oz); Cocoa powder (2 oz); Black Coffee (1 fl oz); Cinnamon (1gm); Mace (1gm); Vanilla (1 pod); Glycerine (1 tbsp).

Add cocoa powder and pulverised cinnamon and mace to the vodka and shake intermittently for two days. Allow to settle. Filter. Add freshly prepared black coffee, glycerine and sugar. Mix thoroughly. Put in the vanilla pod for 3-4 days and then remove it. Allow to mature for 2-3 months.

Cream Liqueur

Cacao flavour (1/2 bottle); evaporated milk (14 fl oz); Sugar (3tsp); Water 2 ½ fl oz; whisky 7 fl oz.

Dissolve the sugar in the boiling water and allow to cool. Blend with all the other ingredients.

Internet Recipe Sources:

<http://www.liqueurweb.com/>

<http://boozedandinfused.com/>